

WEST

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File: DWPI

Feb 16, 1987

DERWENT-ACC-NO: 1987-185446

DERWENT-WEEK: 198726

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TITLE: Meat packaging using high oxygen barrier film - sealed under inert gas
flush then shrunk round meat

INVENTOR: FULLER, S L; REVIERE, R D

PATENT-ASSIGNEE:

ASSIGNEE

CODE

GRACE & CO W R

GRAC

PRIORITY-DATA: 1985US-0775921 (October 15, 1985)

PATENT-FAMILY:

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APPLICATION-DATA:

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INT-CL (IPC): B65B 0/00

ABSTRACTED-PUB-NO: ZA 8606260A

BASIC-ABSTRACT:

A food is packaged by placing it on a tray and then applying a film. The film is sealed longitudinally to form a tube round the food and this is then flushed with an inert gas. The ends of the tube are sealed and the film is then shrunk round the food.

The film is impervious to oxygen and is pref. 2 mil. thick. Pref. the inert gas is 80% nitrogen and 20% CO2.

Pref. the product is placed on a foam tray and the film is formed into a tube into which the tray is inserted. The flushing gas is applied after a longitudinal seal is applied to form a lap or fin seal. After the ends have been sealed, the film is shrunk with hot air or hot water.

USE/ADVANTAGE - The method is used to package a fresh red meat, or smoked and processed meats to be displayed in a retail outlet. (Provisional Basic previously advised in week 8721)

CHOSEN-DRAWING: Dwg.0/1

TITLE-TERMS: MEAT PACKAGE HIGH OXYGEN BARRIER FILM SEAL INERT GAS FLUSH SHRINK
ROUND MEAT

DERWENT-CLASS: A92 D12 Q31

CPI-CODES: A11-B02E; A11-C01; A12-P04; D02-A03B; D03-H02F;